## Gemischter Satz 2023







The Gemsichter Satz is not a Cuvée; it means that different vine varieties grow together in one vineyard. At the harvest the grapes were harvested together, pressed together and fermented together. 50 years ago this was the typical form of winegrowing before winegrowers started to make single-variety wines. This Gemischter Satz includes typical varieties of our region from 50 year old vines. The vineyard is situated in the very north of our region at almost 400m above sea level, which means a strong and cold climate. (Cool nights, rough winds) This brings fruitiness in the wine. Der Gemischte Satz 2023 is a very light and fruity wine with some noticable residual sugar and a nice acidity. Therefore, it goes well with spicy asian food.

| Wine Type:             | still wine   white   semidry |
|------------------------|------------------------------|
| Alcohol:               | 12 %                         |
| Residual Sugar:        | 15.5 g/l                     |
| Acid:                  | 6.8 g/l                      |
| Total Sulfur:          | 20 mg                        |
| Certificates:          | organic, Demeter             |
| Allergens:             | sulfites                     |
| Drinking Temperature:  | 10 - 12 °C                   |
| Optimum Drinking Year: | 2024                         |



| Origin:        | Austria, Kamptal, Mollands     |
|----------------|--------------------------------|
| Quality grade: | Österreichischer Qualitätswein |
| Site:          | Hiesberg                       |
| Sea Level:     | 400 m                          |
| Soil:          | loam                           |
|                | mica schist                    |



## Harvest and Maturing

| Harvest:                 | handpicked  |
|--------------------------|-------------|
| Fermentation:            | spontaneous |
| Malolactic Fermentation: | yes         |
| Maturing:                | steel tank  |

